

RAVIOLI WITH PORCINI MUSHROOMS , PANCETTA AND SAFFRON SAUCE



Menù Ingredients

100 g. Porcini a fette trifolati in asettico - Sliced porcini mushrooms sauteed with olive oil, garlic and parsley processed under aseptic technology - GQ1
25 g. Preparato in polvere allo zafferano - Saffron Powder Mix - B90

Ingredients

q.s. Salt
q.s. Pepper
q.s. Nutmeg
120 g. Parmigiano Reggiano cheese
120 g. Butter
N° 1 Egg
120 g. Pancetta
250 g. Potatoes ,Boiled
500 g. Fresh Egg Pasta Dough

Chef: Leonardo Pellacani

Method

Serve 6

In a bowl, mash the potatoes and mix them with the finely chopped Porcini mushrooms; add the egg and 50 g. of grated parmigiano reggiano cheese. Season with a sprinkle of nutmeg , salt and pepper. At this point, roll out the egg pasta and cut it into squares, on each add a little of the mushroom filling, then close the ravioli. In a pot of boiling salted water cook the ravioli al dente. Meanwhile, in a saucepan, melt the butter with a little of the pasta cooking water; add the saffron powder and the pancetta, previously cut into strips. Drain the ravioli and toss them in the prepared sauce. Finish with the remaining grated parmigiano reggiano cheese..

Gluten Free Method

Prepare the egg pasta with gluten-free flour.

Use Pancetta that has written gluten-free on the label.